

**CLAIMS**

1. A process for the preparation of an edible emulsion having a reduced oxidative metal content which comprises an oil phase and an aqueous phase, the process comprising the steps of
  - (a) providing a starting material containing a protein or a protein material;
  - (b) removing the metal from the starting material; and
  - (c) using the product of step (b) to form an edible emulsion.
2. A process according to claim 1 in which the metal is selected from the group consisting of copper and iron.
3. A process according to any one of the preceding claims in which the protein is selected from the group consisting of milk proteins, soya protein, pea protein and combinations thereof.
4. A process according to claim 3 in which the protein is a milk protein and the starting material is selected from the group consisting of whole milk, whole milk powder, skimmed milk, skimmed milk powder, butter milk, butter milk powder, butter serum, butter serum powder, whey, whey powder, whey protein concentrate, whey protein isolate and sodium caseinate.
5. A process according to any one of claims 1 to 4 in which the metal is removed from the starting material by filtration.
6. An edible emulsion obtainable by a process according to any one of claims 1 to 5.
7. A food product comprising an edible emulsion according to claim 6.
8. A food product according to claim 7 selected from the group consisting of milk, cheese, yoghurt, cream, spreads, mayonnaise, dressings, sauces, ice cream and dairy alternative products.